

WHAT IS CLAIMED IS:

1. A process for the crystallization of sucralose from an aqueous solution comprising controlling the pH of said aqueous solution so as to maintain the pH in the range of from about 5.5 to about 8.5 during the formation of sucralose crystals.

2. The process of claim 1 wherein a buffer is added to the aqueous solution containing sucralose.

3. The process of claim 2 wherein the buffer is the food acceptable salt of a weak acid.

4. The process of claim 3 wherein the cation of the salt is selected from the group consisting of sodium, potassium and mixtures thereof.

5. The process of claim 4 wherein the anion of the salt is selected from the group consisting of acetate, citrate, ascorbate, benzoate, caprylate, diacetate, fumarate, gluconate, lactate, phosphate, sorbate, tartrate and mixtures thereof.

6. The process of claim 3 where the buffer is sodium acetate

7. The process of claim 2 wherein the aqueous solution contains less than 100 ppm of buffer.

8. The process of claim 2 wherein the aqueous solution contains less than 50 ppm sodium acetate.

9. The process of claim 1 wherein the aqueous solution contains in the range of from about 35 ppm to about 50 ppm sodium acetate.

10. The process of claim 1 wherein during the recrystallization the sucralose solution is seeded with crystalline sucralose.

11. The process of claim 1 wherein the pH of the solution is in the range of from about pH 6.5 to about pH 7.8.

12. The process of claim 1 wherein the pH of the solution is in the range of from about pH 7 to about pH 7.8.

13. A process for the crystallizing sucralose comprising

(a) adjusting the pH of a sucralose containing solution to a pH of from about 5.5 pH to about 8.5 pH; then

(b) crystallizing sucralose crystals from the sucralose containing solution thereby providing sucralose crystals and a mother liquor;

(c) separating the sucralose crystals from the mother liquor; and

(d) drying the sucralose crystals.

14. The process of claim 13 wherein the sucralose is dried to a moisture content of from about 0.5 to about 10 percent by weight.

15. The process of claim 13 wherein the sucralose containing solution is seeded with crystalline sucralose prior to crystallization.

5 16. The process of claim 13 wherein the pH of the sucralose containing solution is adjusted to a pH in the range of from about pH 6.5 to about pH 7.8.

10 17. Crystalline sucralose crystallized from an aqueous sucralose solution having a pH in the range of from about pH 5.5 to about pH 8.5.

15 18. Crystalline sucralose crystallized from an aqueous sucralose solution having a pH in the range of from about pH 6.5 to about pH 7.8.

20 19. Crystalline sucralose crystallized from an aqueous sucralose solution having a pH in the range of from about pH 7 to about pH 7.8.

20. Crystalline sucralose crystallized from an aqueous solution containing less than 100 ppm sodium acetate.

25 21. The crystalline sucralose of claim 17 wherein the sucralose is crystallized from an aqueous solution containing less than 50 ppm sodium acetate.

30 22. The crystalline sucralose of claim 17 wherein the sucralose is crystallized from an aqueous solution containing from about 50 ppm to about 35 ppm sodium acetate.

23. A nonhydrous crystalline sucralose having a residual moisture content of from about 0.5 to about 10 percent by weight.

5 24. The sucralose of claim 23 wherein the sucralose has a residual moisture content of from about 0.5 to about 5 percent by weight.

10 25. The sucralose of claim 24 wherein the sucralose has a residual moisture content of from about 0.5 to about 2 percent by weight.

15 26. A product comprising crystalline sucralose in a container that will have a moisture vapor transfer rate (MVTR) of not more than 0.25 gram of water per 100 square inches of surface area in 24 hours, when tested at 38°C at 92 percent relative humidity.

20 27. The product of claim 26 wherein the sucralose has a moisture content of from about 0.5 to about 10 weight percent

25 28. The product of claim 26 wherein the container is a sealed polymeric bag.

29. The product of claim 26 wherein the bag is metallized.

30 30. The product of claim 26 wherein the bag is made from aluminum foil laminated to a polyolefin or polyester film.